



## Commercial Gas Range User Manual



**Models: HFSO-36/60**

Please read this manual thoroughly prior to equipment setup, operation and maintenance.

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**FOR YOUR SAFETY**

**Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.**

**If you smell gas, follow the instructions provided by the gas supplier.**

**Do not try to light the burner.**

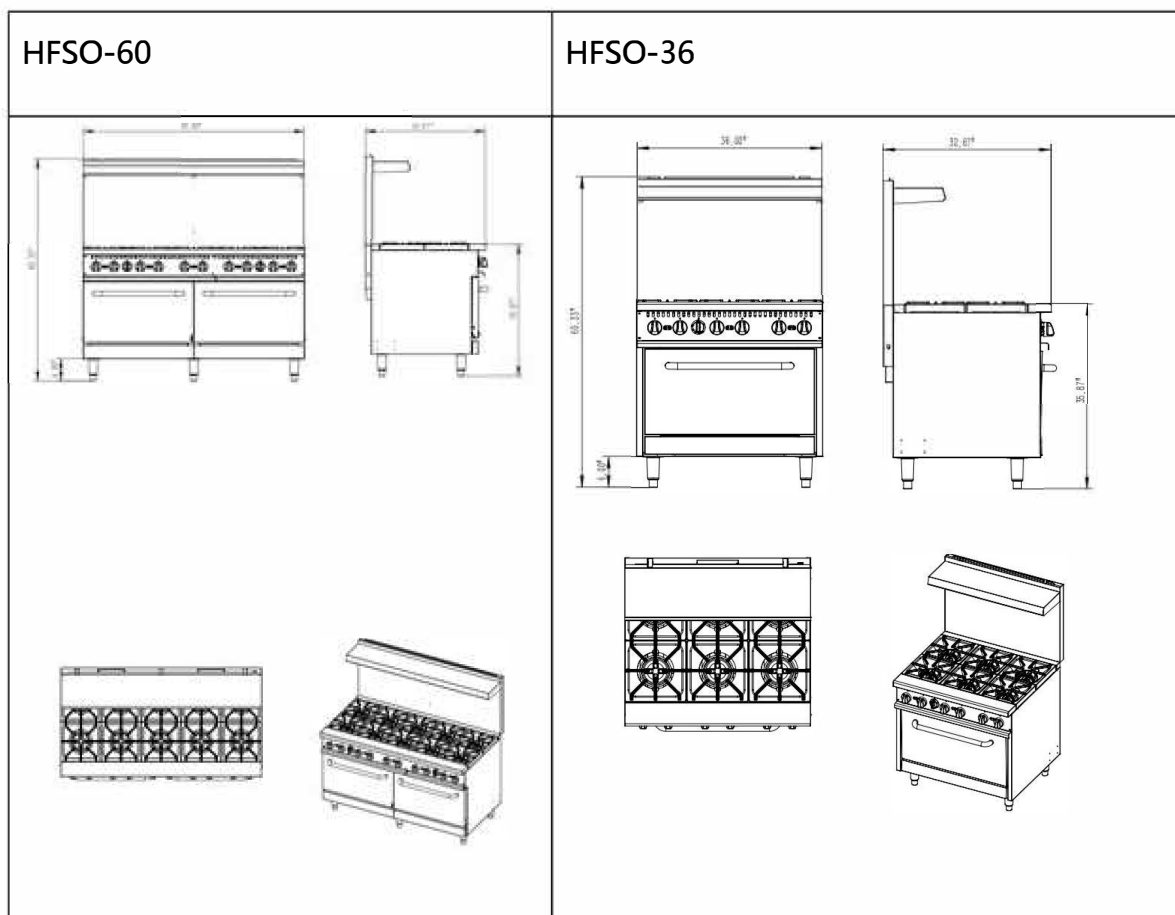
** WARNING** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read this installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

## **WARNINGS**

- Do not touch any hot surfaces
- Do not immerse unit in liquid at any time
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury
- All repairs should be done by authorized professionals only
- If gas odor is detected, shut unit down at main shutoff valve and contact service company
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance
- This unit should be stored in a well-ventilated area that contains no corrosive gases
- This product is for commercial use only

Model No.	Dimension (inches)	Temperature Range	BTU (Each Burner)	BTU (Oven)
HFSO-36	36" x 32.7" x 60.3"	200-500°F	30,000 BTU	30,000 BTU
HFSO-60	60" x 32.7" x 60.3"	200-500°F	30,000 BTU	30,000 BTU

## Plan View



# INSTALLATION

## Before Installation

1. The installation of this range should be operated by professional technicians.
2. This range is suitable for areas whose altitude is lower than 2000 ft. If it is higher than this altitude, please contact the manufacturer
3. The installation of this unit should conform to the provisions of gas safety, installation and usage.
4. This range should be kept at minimum clearance of 4" away from non-combustible objects on both sides and 8" at the back (e.g. walls, windows etc.). Do not install it on a flammable floor or around other combustible objects.
5. This range is intended to sit on a solid and level floor.

## To Install

1. Level the device with a level gauge. The height can be adjusted by the adjustable legs.
2. The mounting position should be well-ventilated with a proper hood exhaust system that will ensure that all the burnt gas produced during use is completely disposed of.
3. After installation, level the device and keep stable. Do not sway or tilt during operation.
4. A quick-acting switching-off gas valve should be installed upstream from the range where is easy to reach before installation.

5. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.

6. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.

7. Check to make sure the connection pipe to the unit has no leaks.

8. If the connecting pipe pressure is 10% higher or lower than the rated pressure, please install a pressure regulator.

9. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray). "No Flaming Test!"

10. Check the gas supply pressure after installation.

11. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge.

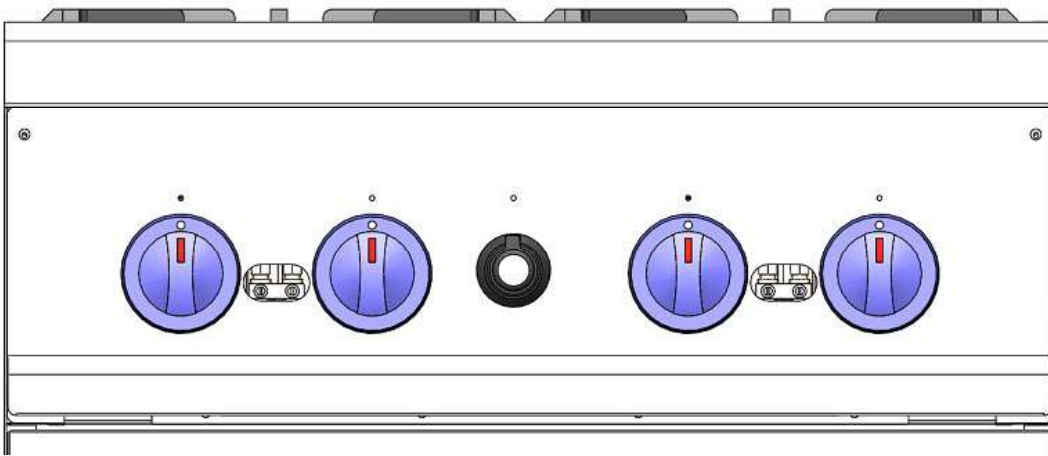
Procedure as follows:

1. Remove the panel and unscrew the screw on the pressure port
2. Place the pressure gauge
3. Start up the appliance by following the instructions in this owner's manual
4. Check supply pressure
5. After the check, remove the pressure gauge
6. Replace the sealing screw.

# OPERATING INSTRUCTIONS AND CONTROLS

When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe. If the ignition does not light, turn off the ignition switch and wait 3 minutes to try again.

## Controls



## Burner

1. Connect the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited, and the flame is Max. To set the flame to Min, rotate 180 degrees counterclockwise to the Min flame position, the flame is Min.
3. When finished, turn off the main burner by rotating the knob clockwise to the off position.



## Oven

1. Before using the oven, please clean the unit completely, especially the oven chamber. Remove all the packing materials and film from shipping. Before cleaning the stainless steel, please make sure that the used detergent contains no corrosive substance and is okay for stainless steel surface cleaning. Then dry with a clean cloth.
2. When first using it, it is normal that there is an unpleasant smell. (Make sure that the smell is not caused by gas leakage.) The smell that is produced is caused by the overheating of the insulating material and oil residue during the heating process of the metal. If the oven is used for the first time, do not put any food into the chamber, set the temperature to 550°F and heat till the smell is gone.
3. When first using, the duration of ignition may be a little longer due to the air existing in the new pipe. It cannot be ignited until all the air is exhausted.
4. During ignition, please open the lid under the door downward, press down the knob and rotate 61° counterclockwise, align with the salient point and press down. Ignite the pilot flame with lighter via the ignition hole.
5. After the pilot flame is ignited, press the knob for more than 20 seconds to heat up the thermocouple. If the ignition is out when you loosen the knob, repeat this operation.
6. Keep rotating the temperature control knob counterclockwise to ignite the main burner of the oven. Select desired temperature according to food requirement. The oven temperature can be controlled between 200°F and 500°F
7. To turn off the burner: Rotate the knob clockwise to strip mark and align with the salient point.

**Note:** If the gas type needs to be changed from NG to LPG, the nozzles of the main burner and pilot flame need to be replaced.

## **GAS CONVERSION**

- Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.
- Natural Gas Orifice is 39# (top) / 33# (oven) N18 (oven pilot)
- Liquid Propane Gas Orifice is 52# (top) / 50# (oven) LP10 (oven pilot)
- Orifice size is marked on the spud

## **CLEANING & MAINTENANCE**

It is important to check the range daily. Checking the range regularly can avoid serious accidents. Stop using it if you feel that there is a problem with the range. Check the range before and after using every day.

Before using: Is the machine tilted, if it is it needs to be leveled

Is the control panel damaged, if it is, it needs repaired

During using: Is there a strange smell or vibration noise, if there is, stop using

Is the flame color of burner normal, is there any light back or flame out

1. Before cleaning, turn off all gas valves.
2. Clean the burners and tray for debris and food particles regularly.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting. Do not clean the surface with chlorine cleanser (bleach, hydrochloric acid etc.). Do not clean the floor where the device is located with corrosive substances.

4. Clean the debris on the baffle regularly.
5. Do not modify the ventilation volume needed during combustion.
6. Accumulation of the iron substance may happen (e.g. material that formed by iron rust dissolving in water in the pipe, especially when the device is not used for a long time.). To avoid accumulation of this substance, clean the food swill from the range daily.
7. Accumulation of substances containing acidic ingredients may happen (e.g. vinegar, lemon juice, spices, salt etc.) Please keep these substances away from long contact with the stainless steel. Acid solutions will damage the surface of the range.
8. A complete cleaning every day will ensure a good service and extend the service life of the range. Clean the range with a wet towel containing suds or a detergent, rinse it with water and dry it with a clean cloth. Do not clean the range with a steel brush, which may cause rust. Similarly, do not contact the unit with substance containing iron.
9. If there is an abrasion on the stainless steel surface clean and polish in the direction of the stainless steel.
10. Rust: To remove the rust, use an industrial detergent to remove and then clean the area with mild soap and water. If necessary, neutralize the residual acid chemical compound with alkaline detergent.
11. To avoid rust make sure that the residual salt inside or outside the range is cleared away.
12. After cleaning, to avoid short-time incomplete combustion, the fire hole of the burner should be clear.
13. If you are not going to use the range for a few days turn off the gas valve upstream.

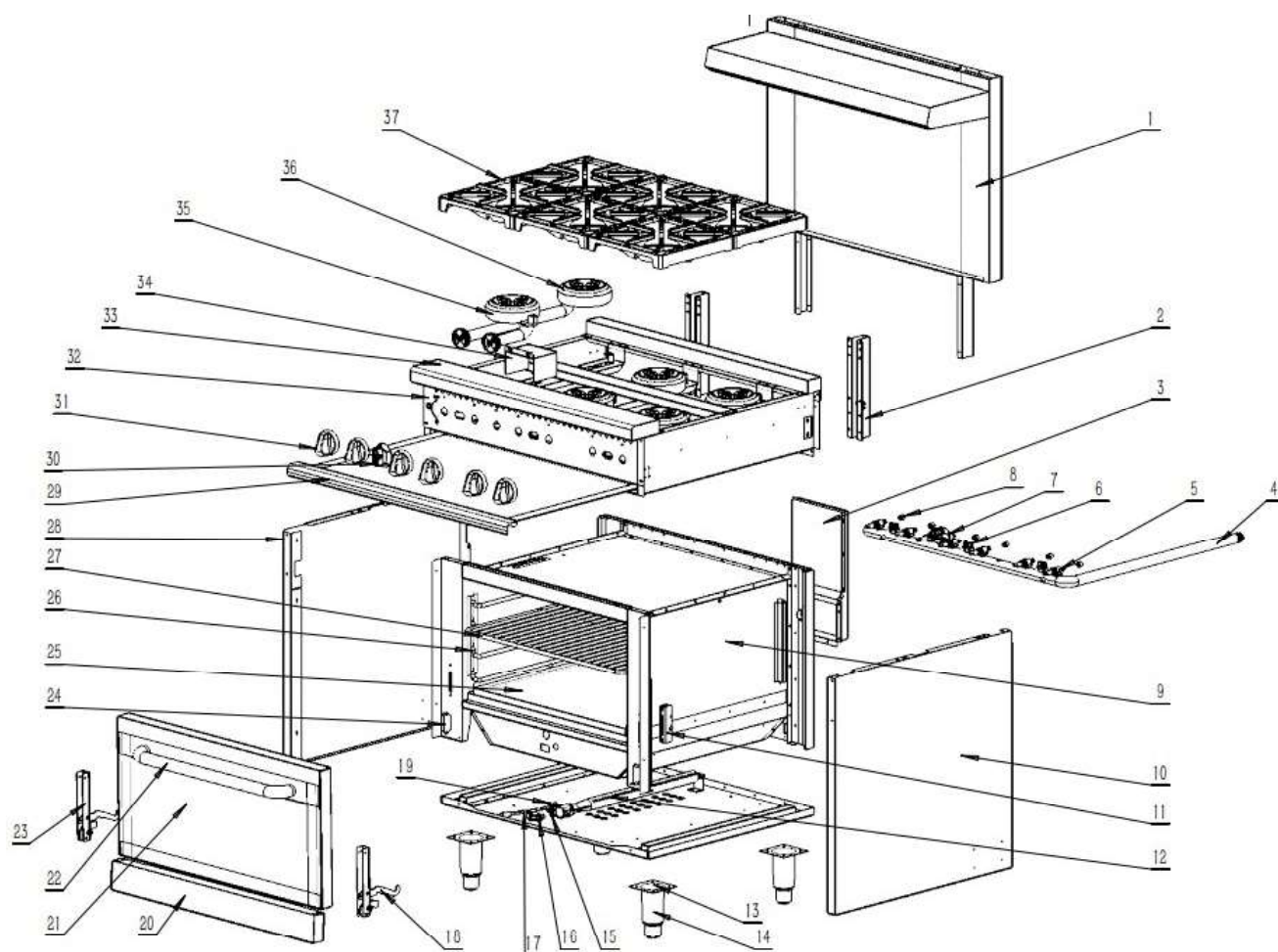
14. If not going to use the range for a long time, clean the stainless steel surface and store it in a well-ventilated area without corrosive materials.

15. 90% Of the range is metal (stainless steel, iron, aluminum, galvanized metal sheet) which can be recycled.

## Trouble Shooting

Symptoms	Causes	Solutions
The pilot flame cannot be ignited.	1. The gas pressure is not enough.	1. Adjust the relieve valve to get a proper pressure.
	2. The nozzle is blocked.	2. Unblock the nozzle.
	3. Connection of the thermocouple is loose.	3. Please screw the thermocouple.
	4. The thermocouple is defective.	4. Replace the thermocouple
	5. The gas control valve is malfunctioning.	5. Please replace the gas control valve.
The pilot flame is on, but the main burner cannot be ignited.	1. The gas pressure is not enough.	1. Adjust the relieve valve to get a proper pressure.
	2. The main burner nozzle is blocked.	2. Unblock the nozzle.
	3. The gas control valve is defective.	3. Replace the gas control valve.
It has a light-back sound when the gas supply is turned off.	1. The diameter of nozzle does not match with the gas supply.	1. Please adjust the nozzle diameter.
	2. The damper is too large.	2. Adjust the damper.
	3. The gas pressure is too low.	3. Adjust the relieve valve.
	4. The flow of the connected pipe is not enough.	4. Increase the permitted flow.
It has red flame, and black smoke.	1. The diameter of nozzle does not match with the gas supply.	1. Please adjust the nozzle diameter.
	2. The damper is too small.	2. Adjust the damper.
	3. The gas has nearly run out. Please replace the gas.	3. Replace the gas.
	4. The gas ingredient reduces the gas flow in gas peak demand.	4. Decrease the gas flow and increase it after the peak demand of the gas.

## HF50-36

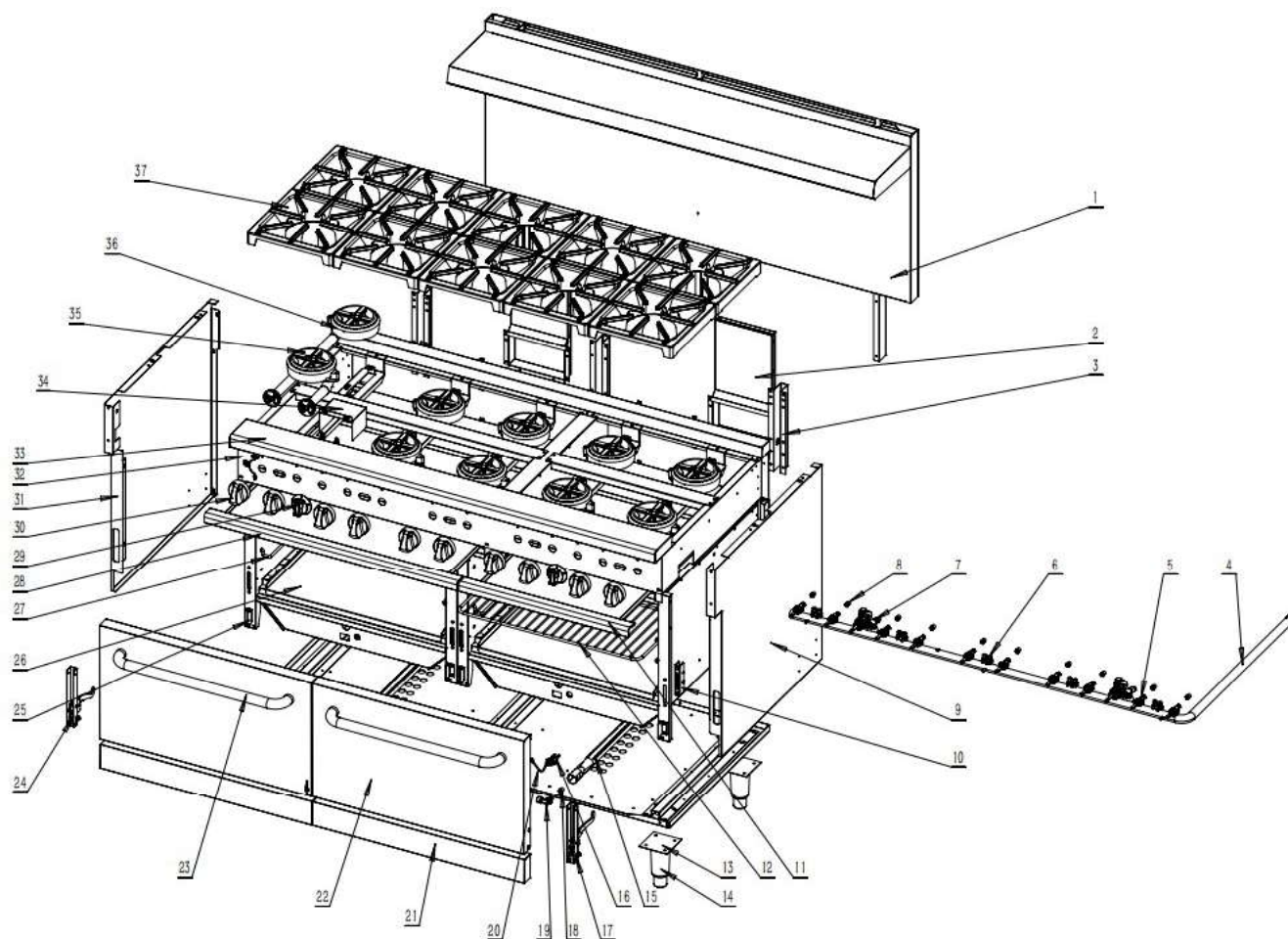


## Part List

No.	Description	Qty.
1	Back board	1
2	Guiding rail groove	2
3	Flue assembly	1
4	Inlet pipe	1
5	Gas valve	6
6	Adjusting valve	3

7	Thermostat	1
8	Nozzle	6
9	Chamber assembly	1
10	Right board	1
11	Door hinge base	2
12	burner	1
13	Installation board	4
14	Adjustable foot	4
15	Nozzle	1
16	Elbow for nozzle	1
17	Thermocouple	1
18	Door hinge, right	1
19	Nozzle	1
19	Nozzle	1
20	Front decoration plate	1
21	Outside board	1
22	Handle	1
23	Door hinge, left	
24	Door hinge base	2
25	Bottom plate	1
26	Grid holder	2
27	Oven grid	2
28	Left board	1
29	Crumb tray	1
30	Knob	1
31	Knob	6
32	Front plate	1
33	Front plate	1
34	Insulation board	1
35	Burner, short	3
36	Burner, long	3
37	Grate	6

## HFSO-60



## Part List

No.	Description	Qty.
1	Back board	1
2	Flue assembly	2
3	Guiding rail groove	3
4	Inlet pipe	1
5	Gas valve	10
6	Adjusting valve	5
7	Thermostat	2



8	nozzle	10
9	Right board	1
10	Door hinge base	4
11	Crumb tray	1
12	Oven grid	4
13	Installation board	6
14	Adjustable foot	6
15	burner	2
16	Nozzle	2
16	Nozzle	2
17	Door hinge, right	2
18	nozzle	2
19	Elbow for nozzle	2
20	Thermocouple	2
21	Front decoration plate	2
22	Outside plate	2
23	Handle	2
24	Door hinge, left	2
25	Door hinge base	4
26	Bottom plate	2
27	Grid holder	4
28	Crumb tray	1
29	Knob	2
30	Knob	10
31	Left board	1
32	Front board	1
33	Front board	1
34	Insulation board	2
35	Burner, short	5
36	Burner, long	5
37	Grate	10



## Six Month Limited Warranty

*Argus warrants its equipment against defects in materials and workmanship, subject to the following conditions:*

Argus is warranted for six months, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at Argus's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by Argus, after defective unit has been inspected and defect has been confirmed. Argus does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary.

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from Argus, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

**For warranty and service call 888-585-9440. Please have your model number, serial number and proof of purchase ready.**

**"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN."**